TUESDAY MARCH 29 - Americas

1st Course

Crawfish, Lump Crab Gumbo
Bell Pepper, Celery and Creole Spices stewed in Tomato Seafood Broth
Grilled and Battered Okra

2nd Course

Louisiana Fire & Ice Salad
Tomato, Cucumber, Red Onion, Kale and Corn Bread Croutons
Champagne Vinaigrette

3rd Course

Georgian Smoked Brisket
Bacon, Bean and Zucchini Succotash; Pimento Cheese Grits
Buttermilk Biscuit and Kentucky Bourbon Brown Gravy

Vegetarian Option

Jambalaya Stuffed Bell Pepper; Mushroom Cream Sauce

Palate Cleanser

Fresh Ginger Lemonade Sorbet

Dessert

Hush Puppies and House Made Peach Ice Cream
Chocolate Bread Pudding Trifle; Strawberry Compote
Traditional Orange Cream Fudge